

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Application of: Shanta NALUR et al.

Application No.: 09/729,693

Group Art Unit: 1761

Filed: December 6, 2000

Examiner: Carolyn PADEN

For: FOOD PRODUCTS CONTAINING
HIGH MELTING EMULSIFIERS

Attorney Docket No.: 88265-366

FEE TRANSMITTAL SHEETAssistant Commissioner for Patents
Washington, D.C. 20231RECEIVED
JUN 28 2002
TC 1700

Sir:

The fee required to be filed with the accompanying amendment of even date herewith concerning the above-identified application has been estimated to be \$258.00.

The claim amendment fee has been estimated as shown below:

(Col. 1)		(Col. 2)		(Col. 3)		SMALL ENTITY			OTHER THAN A SMALL ENTITY		
	CLAIMS REMAINING AFTER AMENDMENT		HIGHEST NO. PREVIOUSLY PAID FOR		PRESENT EXTRA	RATE		ADDIT. FEE	OR	RATE	ADDIT. FEE
TOTAL	25	MINUS	20	=	5	x 9	\$			x 18	\$ 90.00
INDEP.	5	MINUS	3	=	2	x 42	\$			x 84	\$ 168.00
FIRST PRESENTATION OF MULTIPLE DEPENDENT CLAIM						x 135	\$			x 270	\$
TOTAL						\$			OR	TOTAL	\$ 258.00

Please charge the required fee to Winston & Strawn Deposit Account No. 501-814. A copy of this sheet is attached for accounting purposes.

Respectfully submitted,

Date

6/17/02

Allan A. Fanucci

(Reg. No. 30,256)

WINSTON & STRAWN
Customer Number 28765

212-294-3311



EXPRESS MAIL NO.: EV 074 516 692 US

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8/A
07-02-02
DW

AMENDMENT AND REPLY

RECEIVED

JUN 28 2002

TC 1700

Assistant Commissioner for Patents
Washington, D.C. 20231

Sir:

In response to the Office Action mailed March 15, 2002, Applicants submit the following amendments and remarks for entry into the above-identified application. Applicants submit concurrently herewith: (a) a copy of the pending claims (Appendix A); and (b) a marked up copy of the claims (Appendix B).

IN THE CLAIMS

Please cancel claim 18.

Please amend the following claims:

1. (Amended) A chocolate composition comprising an emulsifier component having a melting point from about 60 to 90°C and a hydrophilic lipophilic balance value from about 2 to 10.

2. (Amended) A chocolate composition comprising an emulsifier component having a melting point from about 50 to 90°C and a hydrophilic lipophilic balance value from about 2 to 10, wherein the emulsifier component is present in an amount of about 2.2 to 6 percent by weight of the confectionery product.

06/25/2002 RHEBRAHT 00000079 501814 09729693

01 FC:103 90.00 CH
02 FC:102 168.00 CH
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